

morphy richards®



CE

Compact breadmaker

Please read and save these instructions

Two year guarantee

This guarantee is valid in the UK and Ireland only. It is in your interest to retain the retailers receipt as proof of purchase. Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model No.

Serial No.

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting Model number and Serial number on the product, or write to the address below. You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase. Subject to the exclusions set out below (see 'Exclusions') the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled or an iron cord should have been stored as recommended by the instructions.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, mis-use, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

The After Sales Division, Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ
Helpline (office hours): UK (local rate) 08450 777700, Republic of Ireland 1800 409119

IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

- 1** Read all instructions carefully.
- 2** Do not touch hot surfaces. Use oven mitts or oven gloves when removing the hot bread pan.
Do not cover the steam vent openings under any circumstances.
- 3** To protect against electrical shock, do not immerse cord or plug in water or other liquid.
- 4** Close supervision is necessary when any appliance is used near children.
- 5** Unplug the power supply cord when the appliance is not in use, or before cleaning.
Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
- 6** If the mains lead of this appliance is damaged do not use it. The lead may only be replaced by Morphy Richards Ltd or an agent of the company, since special purpose tools are required. Telephone Morphy Richards helpline for advice.
- 7** The use of accessory attachments not recommended by the manufacturer may cause damage to the breadmaker.
- 8** Do not use outdoors.
- 9** Do not let the power supply cord hang over the edge of table or counter, or touch hot surfaces.
- 10** Do not place the appliance on or near heat sources such as gas or electric stove ovens, or burners.
- 11** Extreme caution must be given when moving an appliance containing hot contents or liquids.
- 12** To disconnect, press and hold STOP, then switch socket off and remove plug from wall socket.
Never pull on the cord.
- 13** Do not use the breadmaker for other than intended use.
- 14** Avoid contact with moving parts.
- 15** Put ingredients into the baking pan, then fit the baking pan into the breadmaker. The baking pan must be in place prior to switching on the appliance.
- 16** Do not operate this appliance in the presence of explosive and/or flammable fumes.
- 17** This appliance is intended for household use only and not for commercial or industrial use.
- 18** To avoid damaging the machine, do not place the baking pan or any object on top of the unit.
- 19** Do not clean with scouring pads. Do not wash the baking pan, kneading blade measuring cup or spoon in a dishwasher.
Refer to 'Cleaning' section of this book.
- 20** Do not use breadmaker for storage purposes nor insert any utensils, as they may create a fire or electric shock.

SAVE THESE INSTRUCTIONS

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Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

Note: The plug removed from the mains lead, if

severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.

Before first use

Enjoy using your Morphy Richards Breadmaker.

Before first use, please take a few minutes to read this instruction book and to find a place to keep it handy for reference.

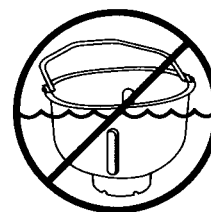
Pay particular attention to the safety instructions we have provided for your protection.

Carefully unpack the breadmaker and remove all packaging materials. To remove any dust that may have accumulated during packing, wash inside of pan and kneading blade with hot soapy water and a soft cloth, rinse and dry. The kneading blade lifts off the shaft in the bottom of the pan and may be needed to be twisted slightly to remove.

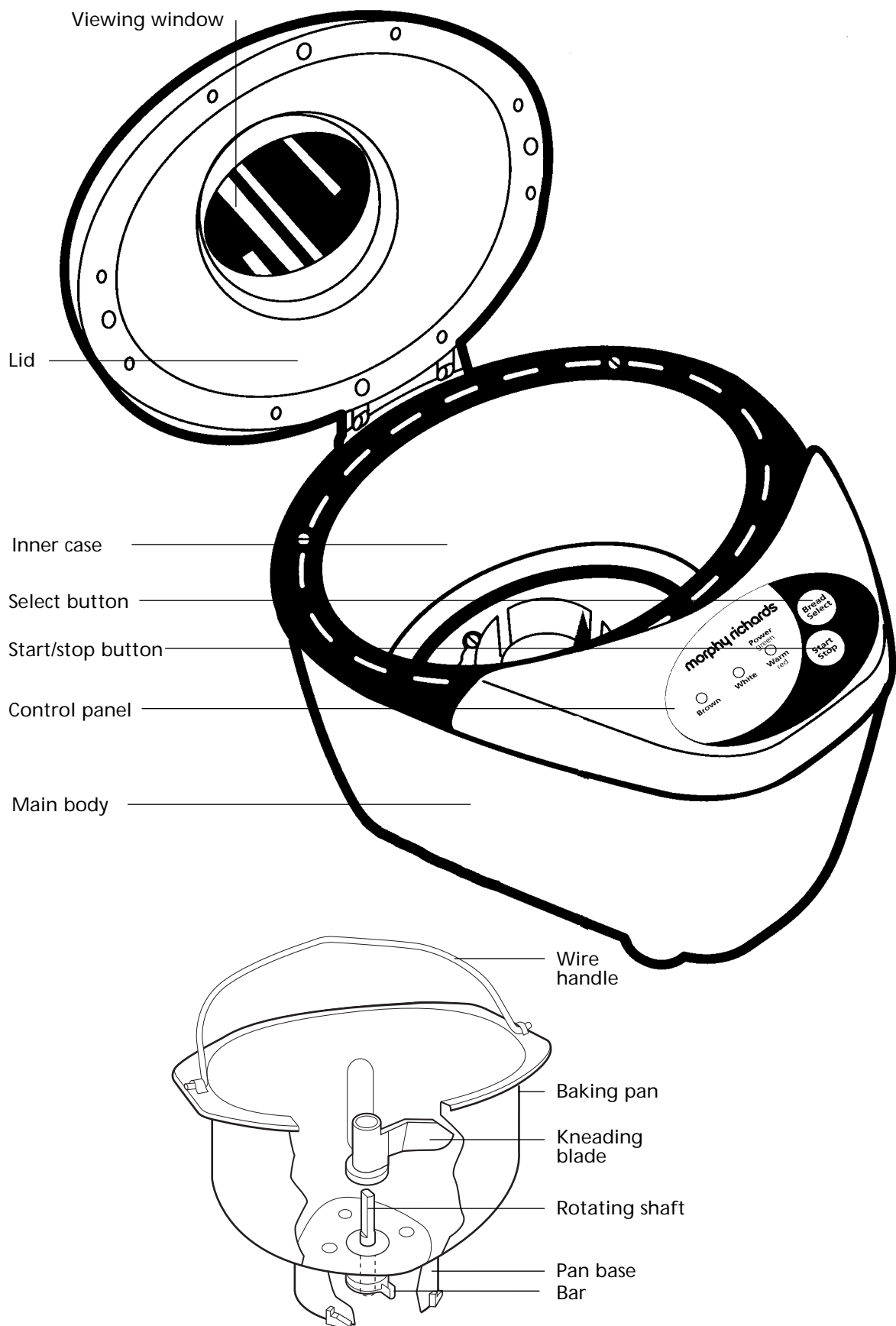
Do not immerse bread pan in water or wash in automatic dishwasher as damage to bearing that turns the kneading blade can occur.

Wipe inside of chamber and outside surfaces of machine with a soft damp cloth if necessary, dry with a soft cloth.

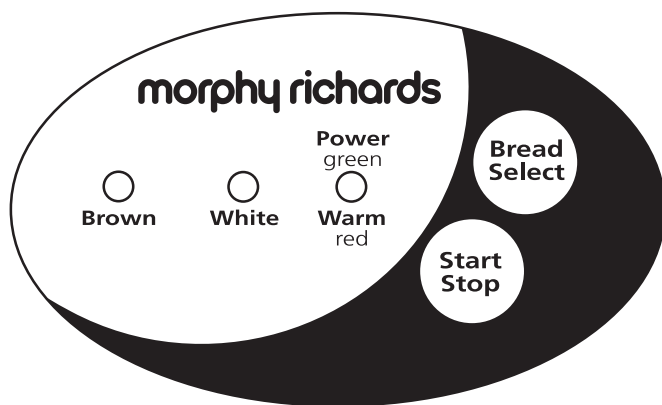
Do not immerse bottom of bread pan in water.



Components



Control panel settings & functions



Bread select button

The bread select button lets you choose between two bread settings - brown and white. With each press of the bread select button, the light will alternate between the two bread settings.

The white setting can be used for almost any bread recipe containing mostly bread flour. If a recipe contains up to 50% whole wheat flour, use the brown setting.

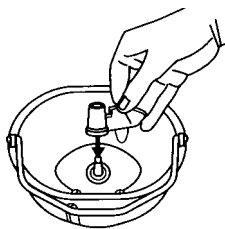
Start/stop button

Use the start/stop button to turn the breadmaker on and off. Before starting the machine, you must program the bread select setting required. Then press start/stop button once to turn machine on.

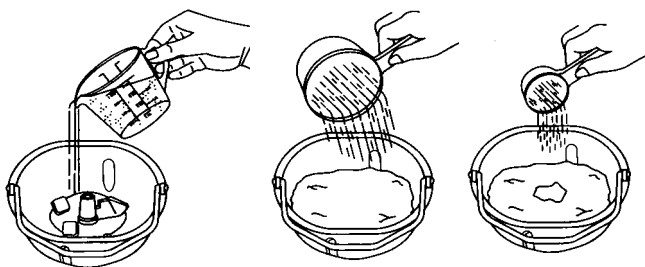
When the machine is on, the green 'operation' light will glow. When baking is complete, light will change to red to let you know machine is in 'keep warm' mode for one hour. An alert will also sound when baking is complete. Turn off by pressing and holding start/stop until the alert sounds and the 'keep warm' light goes out. If the breadmaker is not turned off after completion of the one hour 'keep warm' period, the breadmaker will automatically turn itself off.

How to use your breadmaker

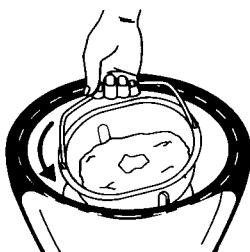
- 1 Fit the kneading blade onto the rotating shaft in the bottom of the pan. You may need to twist bar slightly to fit into place. Make sure the kneading blade is pushed down onto the shaft all the way.



- 2 Add ingredients to the baking pan in the order listed in the recipe; liquids first, then the butter or margarine, next the dry ingredients and finally the yeast. It is best to level the dry ingredients before adding the yeast.



- 3 Place the baking pan into breadmaker and turn anticlockwise, in the direction of arrow to lock in place. If the pan does not lock securely, remove and reposition until secured. The pan must always be locked in place when in use. Close cover.



- 4 Plug in your breadmaker. An alert will sound. Press bread select button for type of bread being made. Press start/stop once to turn the breadmaker on. The green 'operation' light on control will glow.

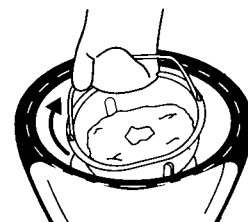
- Once the breadmaker has been turned on, the programmed setting cannot be changed. To change setting, press and hold start/stop until alert sounds and green 'operation' light glows. The dough will be kneaded, allowed to rise and then baked, all in a total of 55 minutes.

- **WARNING: Do not touch cover, window, vent or side walls of breadmaker during the baking cycle as these surfaces will be hot.**

- 5 When baking is complete, an alert will sound and the red light for 'keep warm' will glow. Turn the breadmaker off by pressing and holding start/stop until alert sounds and the red 'keep warm' light goes out. Unplug mains lead from electrical socket.

- It is best to remove the bread immediately for a crispier crust. Open cover and remove pan using an oven mitt, turning clockwise to unlock. Handle the bread pan carefully as it will be hot.

- **WARNING: Always use an oven mitt to remove the hot bread pan from the breadmaker and when removing the baked loaf from the baking pan as these surfaces will be hot.**



- 6 Invert the baking pan and shake gently until loaf falls out. Place on a rack to cool for 15 to 20 minutes. The kneading blade will normally stay in the pan when bread is removed, but may occasionally slide out in the bread. If blade is inside loaf, remove before slicing.

- If bread is not removed immediately after the cycle is complete, it will automatically go into one hour 'keep warm' mode. If the breadmaker is not turned off after the 'keep warm' period, it will turn itself off.

- **WARNING: Do not put hands inside oven chamber or touch heating unit on completion of the baking cycle as these surfaces will be hot.**

If making another loaf of bread straight away, be sure the breadmaker is turned off and allowed to cool for 20 to 30 minutes with cover open. This will ensure correct temperature sensing which is critical for the 55 minute cycle.

If the breadmaker will not switch on after the cooling period, it is still too hot and the bread select light will flash. Unplug, open the lid and allow to cool for a further 10 minutes or until breadmaker can be switched on when plugged back into the socket.

Slicing and storing bread

For best results place bread on a wire rack and allow to cool for 15 to 30 minutes before slicing. Use an electric knife for even slices, otherwise, use a sharp knife with a serrated blade.

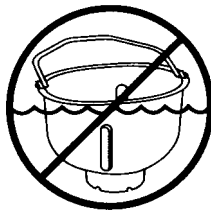
Store unused bread tightly covered at room temperature for up to three days. If weather is hot and humid, store in the refrigerator overnight. For longer storage (up to one month), place bread in a tightly covered container in the freezer. If you store the bread in the refrigerator, leave it out to bring it to room temperature before serving. Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.

Leftover slightly hardened bread may be cut into 1.3 cm (half inch) or 2.5cm (1 inch) cubes and used in favourite recipes to make croutons, bread pudding, or stuffing.

Cleaning and maintenance

- 1 Unplug from electrical socket and allow breadmaker to cool before cleaning.
- 2 After the bread has been removed from the baking pan, fill pan half full with warm water and a small amount of washing up liquid. Place baking pan in an empty sink and allow pan to soak for 5 to 10 minutes or until kneading blade can be lifted off the shaft. You may need to twist bar slightly to loosen. The pan with kneading blade may need to soak in hot water for 30 minutes before it can be removed. If the kneading blade is difficult to remove after soaking, hold cross bar on underside of pan while twisting kneading blade to loosen. Wash inside of pan and kneading blade with a soft cloth, rinse and dry. Replace the kneading blade on shaft.

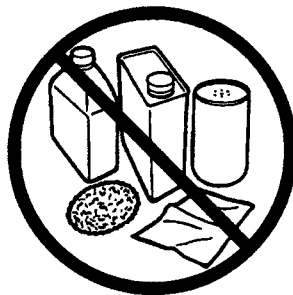
- Do not immerse bread pan in water or wash in automatic dishwasher as damage to the bearing that turns the kneading blade can occur.



- Be sure the rotating shaft in bottom of pan is kept clean to ensure that kneading blade fits properly. Add a little sunflower oil to the shaft. Do not use any type of utensil or tool to clean the gasket around the shaft, as damage will occur and result in leakage.
- Do not use any abrasive scouring pads or cleansers on bread pan or kneading blade as damage to coating or finish can occur. The coating on the inside of bread pan may change colour over time which is normal and does not affect the bread.

Do not use any of these when cleaning your breadmaker:

- Paint thinner
- Benzene
- Steel wool pads
- Polishing powder
- Chemical dustcloth



- **WARNING:** Do not immerse breadmaker base, its cord or plug in water or other liquid.
- 3 when completely cold, wipe inside of chamber and outside surfaces of breadmaker with a damp cloth if necessary.
- For easy cleaning the lid can be removed by opening to a near vertical position and pulling off.

Storing the unit

Be sure to dry all components before storing including wiping any moisture from the viewing window. Close the lid and do not store anything on top of the breadmaker.

Troubleshooting

Specific questions about the breadmaker functions and problems with ingredients or recipes are addressed in the 'Troubleshooting' section.

Knowing your ingredients

Introduction

Although bread making seems very basic, it is a science and the proportions of ingredients are critical. Read the following information to better understand the importance each ingredient plays in the bread making process. Also, always make sure the ingredients are fresh.

Bread flour should be used in your breadmaker as it contains more gluten forming proteins than all purpose flour and will provide well-formed loaves with good structure. Several different brands of bread flour are available. Do not use self-raising or cake flour in your breadmaker.

Whole wheat flour can be used in combination with bread flour on the wheat bread setting. Up to 50% wheat flour can be used in recipes. Do not attempt to use all whole wheat flour in recipes as you may get poor results.

Understanding baking

It is often said that cooking is an art relying on the creativity of the chef while baking bread is much more of a science. This means that the process of combining flour, water and yeast results in a chemical reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process.

Important special note on flours

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. Storage is also very important, as all flours should be kept in a secure, airtight container.

Strong plain flour/bread flour

Bread flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater tolerance during kneading. Bread Flour typically has a higher gluten concentration than All purpose flour; however, depending on different milling practices, this may vary. Strong plain flour or bread flour are recommended for use with this breadmaker.

Whole wheat flour/wholemeal flour

Whole wheat flour/wholemeal flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than All purpose flour. Breads made with this flour are usually smaller and heavier than white loaves due to the sharp edges of the bran and the germ cutting the gluten strands. To overcome this whole wheat flour/wholemeal flour is usually mixed with Bread flour or strong plain flour to produce a high light textured bread.

Self-raising flour

Self-raising Flour contains unnecessary leavening ingredients that will interfere with bread making. It is not recommended for use.

Bran

Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

Oatmeal

Oatmeal comes from rolled or steel-cut oats. They are used primarily to enhance flavour and texture.

Yeasts (fast acting or easybake)

Yeast is a living organism, which, through fermentation, feeds on carbohydrates in flour and sugar to produce carbon dioxide gas that makes the bread rise. Fast rising or bread machine yeast must be used in your breadmaker for best results in the 55 minute cycle.

Do not use active dry or compressed yeast as poor results may occur.

Fresh or compressed cake yeast is not recommended as they will produce poor results. Store yeast according to manufacturers instructions. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated as soon as possible for future use. Often bread or dough, which fails to rise, is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

- 1 Place half a cup of lukewarm water into a small bowl or cup.
- 2 Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
- 3 Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
- 4 The mixture should foam and produce a strong yeast aroma. If this does not occur, discard mixture and start again with another packet of dried yeast.

Sugar (granulated)

Sugar is important for the colour and flavour of breads. It is also food for the yeast as it supports the fermentation process. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Some recipes use castor sugar, which improves the action of the yeast.

Salt

Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may even be eliminated entirely, however, your bread may over-proof and rise higher than normal.

Liquids/milk

Liquids such as milk or a combination of powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc) to be added as a flavour enhancer. **Note: For most recipes we suggest the use of dry skimmed milk.**

Eggs

Eggs add richness and a velvety texture to bread doughs and cakes.

Sunflower oil

'Shortens' or tenderises the texture of yeast breads. Butter or margarine can be used as a substitute. If butter or margarine is used direct from the refrigerator it should be softened for easier blending during the mixing cycle.

Baking powder

Baking powder is a raising agent used in quick breads and cakes. This type of raising agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

Bicarbonate of soda

Bicarbonate of soda is another raising agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

Cinnamon and garlic

Adding too much cinnamon or garlic can affect the texture and size of the loaf. Cinnamon can break down the structure of the dough, affecting height and texture, whereas, too much garlic can inhibit the yeast activity. Use only the amount of cinnamon and garlic recommended in the recipe, do not be generous.

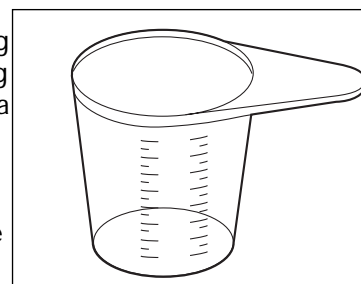
Measuring your ingredients

The key and most important step when using your breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure each liquid and dry ingredient properly or it could result in a poor or unacceptable baking result. The ingredients must also be added into the baking pan in the order in which they are given in each recipe. Liquid and dry measurements are done somewhat differently and are as follows:

Liquid Measurements

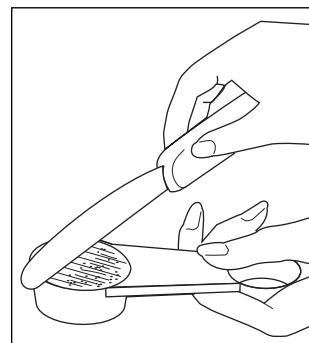
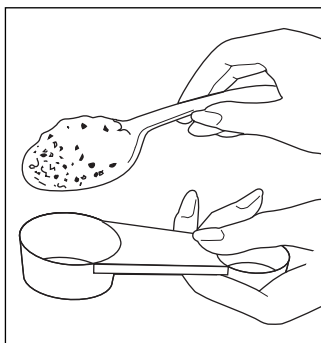
Use the cup provided. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurement. A

'guesstimate' is not good enough as it could throw out the critical balance of the recipe.



Dry Measurements

Dry measurements (especially flours) must be done using the measuring cup provided. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife. Scooping or tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated.



When measuring small amounts of dry or liquid ingredients (ie yeast, sugar, salt, powdered milk, honey, molasses) **the measuring spoons which are provided must be used.** Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe.

Your breadmaker produces delicious baked goods with ease. This machine asks only that you carefully follow the recipe instructions. In basic cooking, normally 'a pinch of this and a dash of that' is fine, but not for breadmakers. Using an automatic breadmaker requires you accurately measure each ingredient (especially yeast and water) for best results.

Ingredient temperatures

All ingredients, including the machine and pan, should be warmed to room temperature 21-28°C. If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Extremely hot liquids, above 40°C (104°F), may kill the yeast.

The water must be warm 35-40°C.

Creating your own yeast breads

With the breadmaker, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with an electronic brain, the dough is mixed, kneaded, proofed and baked without you being present. The automatic breadmaker can also just prepare the dough, and when it's ready, you shape and bake in a conventional oven. The recipes on the following pages are 'tailored' for this breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread, and each was tested in our machines. **It is extremely important not to exceed the amounts of flour specified in each of the recipes or else it could result in unsatisfactory baking performance.** When creating your own yeast bread recipes or baking an old favourite, use the recipes in this cookbook as a guide for converting portions from your recipe to your breadmaker.

The most important step in using your breadmaker is to measure the ingredients precisely and accurately. You may need to change your measuring habits, but the rewards for doing so will be great loaves of bread to serve with dinner.

Other tips

- 1 Do not remove the baking pan or touch any moving parts when breadmaker is in operation. If you need to stop the breadmaker during operation, press the start/stop button for four seconds or until the alert sounds.
- 2 Ensure adequate ventilation around the breadmaker when in use. Keep it out of drafts and direct sunlight and at least four inches away from walls, cabinets and other appliances, especially heating and cooling appliances which will interfere with the internal breadmaker temperatures and affect the loaf of bread.
- 3 Always place breadmaker on a dry, stable, heat proof countertop or table during use. Since the breadmaker contains a motor, some vibration occurs during the knead cycle.

- 4 **WARNING: Avoid touching breadmaker during the bake cycle as exterior surfaces will become hot. Always use oven mitts when removing and handling the baking pan after baking.**
- 5 The most important step in successful breadmaking is to measure ingredients accurately. See 'Measuring' section in this booklet.
- 6 Do not exceed the ingredient capacity of the breadmaker. See 'Ingredients' section in this book. Use only fresh ingredients.
- 7 Always add ingredients in the order listed in recipes. Add liquid ingredients first, then butter or margarine, followed by dry ingredients and finally the yeast.
- 8 Do not cover the breadmaker with anything during use.
- 9 Do not touch the control panel buttons after the breadmaker has started as this can interrupt the cycle. Turn the breadmaker off after completion of the baking cycle.
- 10 Do not leave breadmaker plugged into electrical socket when not in use to prevent it from being turned on accidentally.

Special glazes for yeast breads

Give your just baked bread a professional finish. Select one of the following special glazes to enhance your bread.

Melted Butter Crust

Brush melted butter over just baked bread for a softer, tender crust.

Milk Glaze

For a softer, shiny crust, brush just baked bread with milk or cream.

Sweet Icing Glaze

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a glaze consistency and drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway Seed/Oatmeal

Sprinkle your choice of these seeds generously over just glazed bread.

Recipe method

All of the following recipes use this same general method:

- 1 Measure ingredients into baking pan.
- 2 Use warm water 35-40°C.
- 3 Insert baking pan securely into unit, close lid.
- 4 Select appropriate bread setting.
- 5 Push start button.
- 6 After 3 to 4 minutes of kneading, check the dough for any minor adjustments that may be needed, as flour varies slightly by brand. The dough should gather into a ball. Do not turn the machine off, look through the window and assess the dough mix as follows.

If the dough is too dry (powdery), lift the lid and add 1 teaspoon of lukewarm water at a time, until the dough becomes soft and pliable - up to 3 teaspoons may be required.

If the dough is too wet (clinging to the sides of the pan), lift the lid and add 1 tablespoon of flour allowing it to be mixed into the dough before adding more if needed.

Do not put your hand into the baking pan.

- 7 When bread is done, remove pan from unit using oven mitts.
- 8 Remove bread from baking pan, (and kneading blade from bread if necessary).
- 9 Allow to cool before slicing.

This method is modified by notes, if applicable, at the end of each recipe.

Basic white bread

Water	1/2 cup
Skimmed milk powder	1 tsp
Sugar	1 tbsp
Salt	1/4 tsp
Oil	2 tbsp
Strong white bread flour	1 1/2 cups
Dry yeast fast acting	2 tsp
Use setting	White

French bread

Water	1/2 cup
Castor sugar	1 tbsp
Salt	1/4 tsp
Oil	1 1/2 tbsp
Strong white bread flour	1 1/2 cups
Dry yeast fast acting	2 tsp
Use setting	White

Standard brown loaf

Water	1/2 cup
Skimmed milk powder	1 tsp
Soft brown sugar	1 tbsp
Salt	1/4 tsp
Oil	2 tbsp
Strong brown bread flour	1 1/2 cups
Dry yeast fast acting	2 tsp
Use setting	White

Granary malted wheat bread

Water	1/2 cup
Skimmed milk powder	1 tsp
Soft brown sugar	1 1/2 tbsp
Salt	1/4 tsp
Oil	2 tbsp
Strong brown bread flour	3/4 cup
Granary flour	3/4 cup
Dry yeast fast acting	2 tsp
Use setting	Brown

Wholemeal with vitamin C

Water	1/2 cup
Skimmed milk powder	1 tsp
Soft brown sugar	1 1/2 tbsp
Salt	1/4 tsp
Oil	2 tbsp
Vitamin C tablet crushed	50mg
Strong brown bread flour	3/4 cup
Wholemeal flour	3/4 cup
Dry yeast fast acting	2 tsp
Use setting	Brown

Vitamin C (ascorbic acid) is a 'bread improver' and helps improve the rise of the loaf

Italian herb bread

Water	1/2 cup
Dried skimmed milk	1 tsp
Castor sugar	1 tbsp
Salt	1/4 tsp
Oil	2 tbsp
Dried mixed herbs	1/2 tsp
Dried basil	1/2 tsp
Strong brown bread flour	1 1/2 cup
Dry yeast fast acting	2 tsp
Use setting	White

Sundried tomato bread

Water	1/2 cup
Dried skimmed milk powder	1 tsp
Castor sugar	1 tbsp
Salt	1/4 tsp
Oil	2 tbsp
Sundried tomatoes	1 tbsp
Dried basil	1/2 tsp
Strong white bread flour	2 cups
Dry yeast fast acting	2 tsp
Use setting	White

Sundried tomato bread with mixed herbs

Water	1/2 cup
Dried skimmed milk powder	1 tsp
Castor sugar	1 tbsp
Salt	1/4 tsp
Oil	2 tbsp
Sundried tomatoes	2 tbsp
Dried mixed herbs	1 tsp
Strong white bread flour	1 1/2 cups
Dry yeast fast acting	2 tsp
Use setting	White

Onion bread

Water	1/2 cup
Dried skimmed milk	1 tsp
Castor sugar	1 tbsp
Salt	1/4 tsp
Onion granules	1/2 tsp
Sunflower oil	2 tbsp
Sundried tomatoes	2 tbsp
White bread flour	1 1/2 cups
Dry yeast fast acting	2 tsp
Use setting	White

Chocolate and walnut bread

Ingredients 1	
Water	1/2 cup
Egg (beaten)	1 medium
Dried skimmed milk	1 1/2 tsp
Butter (melted)	1 tsp
Castor sugar	12 tbsp
Salt	1/4 tsp
Walnuts (chopped)	2 tbsp

Ingredients 2	
Strong white bread flour	1 1/4 cups
Cocoa powder	1/4 cup
Dry yeast fast acting	2 tsp
Use setting	White

- 1 Mix ingredients 1 together in a mixing bowl then add to the bread pan.
- 2 Mix flour and cocoa powder together and add to bread pan then pour on yeast last.

Cinnamon and raisin bread

Water	1/2 cup
Skimmed milk	1 tsp
Sugar	1 tsp
Salt	1/4 tsp
Sunflower oil	2 tbsp
Cinnamon	1/2 tsp
Raisins	1 tbsp
White bread flour	1 1/2 cups
Dry yeast fast acting	2 tsp
Use setting	White

Mixed spice and raisin bread

Water	1/2 cup
Skimmed milk powder	1 tsp
Sugar	1 tsp
Salt	1/4 tsp
Sunflower oil	2 tbsp
Ground mixed spice	1/4 tsp
Raisins	3 tbsp
Grated orange peel	1/2 tsp
White bread flour	1 1/2 cups
Dry yeast fast acting	2 tsp
Use setting	White

Following are some typical problems that can occur when making bread in your breadmaker. Please review the problems, their possible causes and the corrective action that should be taken to ensure successful results.

POSSIBLE CAUSE

SOLUTION

Loaf size and shape

Short loaves. On average, dinner size loaves will be between 75-100mm (3-4 inches) high

Wheat breads will be shorter than white breads due to less gluten forming protein in whole wheat flour.	Normal situation, no solution
Not enough liquid	Increase liquid by 1 to 2 teaspoons
Sugar omitted or not enough added	Assemble ingredients as listed in recipe
Wrong type of flour used	Do not use plain flour
Not enough yeast used or too old	Measure amount recommended and check 'best before' date on packet
Wrong type of yeast used	Use correct type of yeast, fast rising or bread machine yeast. Do not use an active dry yeast

Flat loaves, no rising

Yeast omitted	Assemble ingredients as listed in recipe
Yeast too old	Check 'best before' date
Liquid too hot	Use lukewarm liquids*, 35-40°C (95-105°F)
Too much salt added	Use amount recommended
Sugar or other sweetener omitted	Assemble ingredients as listed in recipe

Top and sides cave in

Too much liquid	Reduce liquid by 1 to 2 teaspoons
Too much yeast	Use amount recommended in recipe

Gnarly, knotted top, not smooth

Not enough liquid	Increase liquid by 1 to 2 teaspoons
Too much flour	Measure flour accurately, levelling off measuring cup

Collapsed while baking

May be caused from baking in high altitude	Make recommended adjustment for high altitude baking by reducing yeast by $\frac{1}{4}$ teaspoon and reducing liquid by 1 to 2 teaspoons
Exceeding capacity of bread pan	Do not use more ingredients than recommended for dinner sized loaf
Not enough salt used or omitted	Use amount of salt recommended in recipe
Too much yeast	Measure yeast accurately
Warm, humid weather	Reduce liquid by 1 to 2 teaspoons and reduce yeast by $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon

* Do not use water above 45°C (113°F) as this could kill the yeast and prevent rise.

Loaves uneven, shorter on one end

Dough too dry, preventing even rise in pan	Increase liquid by 1 to 2 teaspoons
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Bread texture

Heavy, dense texture

Too much flour	Measure accurately, levelling off measuring cup
Not enough yeast	Measure correct amount of recommended yeast
Not enough sugar	Measure accurately

Open, coarse, holey texture

Salt omitted	Assemble ingredients as listed in recipe
Too much yeast	Measure correct amount of recommended yeast
Too much liquid	Reduce liquid by 1 to 2 teaspoons

Centre of loaf is raw, not baked through

Too much liquid	Reduce liquid by 1 to 2 teaspoons
Power-cut during operation	If power goes off during operation, breadmaker will remain off when power is restored. You will need to remove unbaked loaf from pan and start over with fresh ingredients
Forgot to put kneading blade in pan	Always make sure kneading blade is on the shaft in bottom of baking pan before adding ingredients

Bread doesn't slice well, very sticky

Sliced while too hot	Allow bread to cool on a rack at for least 20 to 30 minutes before slicing to release steam
Not using correct knife	Use a good bread knife or electric knife

Crust colour and thickness

Dark crust colour/too thick

Too much sugar	Reduce sugar by half
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Crust too light

Not enough sugar or oil	Increase sugar or oil by half amount recommended
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Pan problems

Kneading blade cannot be removed

You must add hot water to bread pan and allow kneading blade to soak before it can be removed.

Follow cleaning instructions after use. You may need to twist bar slightly after soaking to loosen

Bread sticks to pan/difficult to shake out

Can happen over prolonged use

Wipe inside of bread pan, from ribs down, lightly with vegetable oil. Or, add 1 teaspoon vegetable oil to liquid in pan before adding dry ingredients. Do not use a vegetable spray as sticking can worsen. Leave bread in baking pan for 10 minutes before shaking out

Machine mechanics

Ingredients not mixed

Did not start breadmaker

After programming control panel, press start/stop button to switch breadmaker on

Forgot to put kneading blade in pan

Always make sure kneading blade is on the shaft in bottom of pan before adding ingredients

Burning odour noted during operation

Ingredients spilled inside oven

Be careful not to spill ingredients when adding to pan. Ingredients can burn onto heating unit and cause smoke

Pan leaks

Obtain a replacement. See 'guarantee' section

Exceeding capacity of bread pan

Do not use more ingredients than recommended in recipe and always measure ingredients accurately

Machine unplugged by mistake or power lost during use. How can I save the bread?

If machine in knead cycle, reprogram to the same bread setting and turn machine back on

If machine in rise cycle, preheat conventional oven to 175°C (350°F). Carefully remove pan from machine and bake on rack in centre of oven for 20 to 25 minutes or until golden brown

If machine in bake cycle, preheat conventional oven to 175°C (350°F). Carefully remove pan from machine and place on rack in centre of oven. Bake until golden brown

Bread select light flashes and machine cannot be turned on

Breadmaker too hot to make consecutive loaves

Unplug from socket and allow to cool with pan removed and cover open 15 to 20 minutes. Plug back into socket, fit baking pan and start machine

Breadmaker malfunctioning

See 'guarantee' section for service information

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Morphy Richards has a policy of continuous improvement in product quality and design. The Company, therefore, reserves the right to change the specification of its models at any time.

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